

Blaauwklippen Farm Gin

Botanicals: Juniper Berries, Angelica Root, Pink Pepper, Wild Fig, Geranium, Grapefruit Pee, Coriander, Liquorice Root, Smudge Sage, Honeysuckle, Pecan Nuts, Orange Peel

Appearance: Crystal Clear

Aroma: Sweet honeysuckle flowers and herbal geranium, with fragrant juniper pine & grapefruit nose.

Aftertaste: Grapefruit and Orange citrus lingers with a floral & spicy white pepper finish.

variety : 0 | .

winery : Blaauwklippen Vineyards

winemaker : Narina Cloete

wine of origin : Stellenbosch

analysis : alc : 43% % vol rs : . g/l pH : . ta : . g/l va : . g/l

type : Spirit

pack : Bottle size : 750ml closure : 0

in the cellar : Cane neutral spirit at ± 96 % alc/vol is sourced and diluted with water (normally to approx. 50% alc /vol . in the boiler of the distillation column. The Gin is then distilled with a method called Vapour Infusion.

With this method, the mix of juniper and botanicals do not come into contact with the liquid spirit at all. Instead, they are placed into a basket inside a modified still and only encounter the spirits as vapour. The botanical-infused spirit ,(the Raw Gin)

Reverse osmosis water is added to reduce to bottling strength. Vapour infusion is seen as a more superior method than steep and boil, since botanicals do not over-boil. The vapour slowly extracts the delicate flavour or essential oils of these botanicals to form the Gin.



Blaauwklippen Vineyards

Stellenbosch

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